

Strand Theatre

SOUTH PARIS

C. A. WOODCOCK, Res. Mgr.

Matinees Wednesdays and Saturdays at 2 P. M.
Evenings at 7:00 and 8:45.
Box Office open at 1:30 and 6:30. Phone 243-2.

Program for Week of Nov. 10.

Mon., Nov. 10, at 7 and 8:45.	Tues., Nov. 11, at 7 and 8:45.
FEATURE "Woman of Paris." With Edna Purviance. Written and directed by Chas. Chaplin. Comedy—Shanghaiers. Lovers. ASOP'S FABLES Prices 15c and 35c.	FEATURE "Story Without a Name" Comedy—Budding Youth. International News. Prices 15c and 25c.
Wed., Nov. 12, at 2, 7, 8:45.	Thurs., Nov. 13, at 7 and 8:45.
FEATURE "Her Love Story." With Gloria Swanson. Comedy—A Perfect Peat. Topics of the Day. Mat. 10c and 25c. Evening 15c and 35c.	FEATURE "The Moral Sinner." Comedy—Hunters Bold. Pathe Review Prices 15c and 25c.
Fri., Nov. 14, at 7 and 8:45.	Sat., Nov. 15, at 2, 7:00, 8:45.
FEATURE "THE BAD MAN." Leatherstocking Tales No. 3. International News. Prices 15c and 25c.	FEATURE "The Sawdust Trail." With Jack Hoxie. Telephone Girl No. 7. Pathe News. Mat. 10c and 25c. Evening 15c and 25c.

Cement Work

should be done before cold weather.

Why not do that fixing up while the mild weather lasts.

We carry a full line of
MASON'S SUPPLIES, CEMENT, LIME,
PULP PLASTER, CEMENT BLOCKS
AND BRICK, DRAIN TILE.
Also Firebrick, Clay, Dampers and Clean-outs for
the fireplace or Red Brick and Flue Lining
for your chimney.

A. W. Walker & Son,
SOUTH PARIS, MAINE.

PALMOLIVE SOAP

4 Cakes for 29 Cents.

Come in and get yours before it is all taken.
Also see our 1 Cent Sale on other Palmolive
Products.

Get Some of Our Sure Pop Corn
Shelled 8 cents. On the Ear 7 cents.

N. Dayton Bolster Co.
SOUTH PARIS, MAINE.

"A HUNTING WE WILL GO."

AMMUNITION—AMMUNITION

Remington Quail Load.	\$1.10 box
Remington Grouse Load.	\$1.10 box
Remington Rabbit Load.	\$1.10 box
Remington Goose Load.	\$1.25 box
One 32-40 Winchester Rifle, brand new.	\$22.00
One 38-55 Winchester Rifle, brand new.	\$22.00

N. A. CUMMINGS, Paris Hill.

House For Sale.
Eight room house with stable, one
acre of land, electric lights, bath-
room, hot and cold water. Build-
ings in first-class condition. Price
\$2200.

L. A. BROOKS,
Real Estate Dealer, office in Market
Square, South Paris, Me.

FOR SALE.
South Paris.

Brick house, furnace, modern im-
provements, hill side location, five
minutes from post office, two story
building connected, suitable for sum-
mer sleeping rooms, fireplaces in
both, with garage convenience.
Apply to C. R. ELDER, 11 Pen-
nabert Square, Boston, or N. G.
ELDER, South Paris, Maine.

New and second-hand machines
and repairing.
SINGER SEWING MACHINE
CO.
Box 214, Norway.

TH' OLE GROUCH

WAL, EE-YA WANT TO KNOW,
TH' REASON I AM NOT NO USE
FOR YE IS BECAUSE YA WANT UP
NER NEIGHBORS EARLY IN
MORNING NER LAMMOWERS,
'BOUT SUKUP AN' YA WANT
EM OUT ON YE EAR!
OUTSIDE OF THAT, NER,
ALL RIGHT, MISTER!



Homemakers' Column

Correspondence on topics of interest to the lad-
ies solicited. Address: Editor HOMEMAKERS'
COLUMN, Oxford Democrat, South Paris, Me.

Holiday Minichest.

What would the holiday season be
without its fragrant, spicy, and delicious
minichest? The two seem almost in-
separable, and with good cause, too, for
minichest, rich in its combination of
meat, fruit, and spices, is truly a
dish fit for the festivities of the frosty
days.

Good minichest is very good, but
many housewives feel somewhat dubious
about attempting to make their own
minichest. There is no reason, how-
ever, why they should, for minichest
is an excellent quality and serves their
family and guests with delicious, steam-
ing minichest pie.

To make the best-flavored minichest,
only the best quality of ingredients
should be used. Purchase a piece of
lean beef, weighing about one and
one-half pounds. Boil the meat until
tender and allow it to cool in its own
liquor; then put the meat through the
food-chopper, using a medium blade.
Two cups of chopped meat will be
required. Pars, corn, and chop fine,
enough apples of a choice variety to
make four cups. Pick apart and chop
two cups of seeded raisins; clean and
wash two cups of currants; and chop
fine one cup of citron.
Mix the meat and fruit together, and
add two teaspoons of salt, one of
sugar, and one cup of chopped
bacon. Butter may be used instead
of meat if desired. For the apples, which
are so important in minichest, use one
tablespoonful each of ground cloves, cin-
namon and nutmeg. For the currants, use
one of strong coffee and of the meat
stock; mix the ingredients together thor-
oughly, and simmer slowly for one hour,
stirring occasionally. Then pack white
hot into sterilized glass jars and seal.
This recipe makes five plates of minichest.
If desired, it can also be put into
stoneware jars. If kept in a cool place,
such as the refrigerator, the minichest
may be kept in this way for a month and
used from this jar as desired.

Serving Fish in New Ways.

MINCED OYSTERS
1 cupful chopped cabbage
12 cupful chopped celery
1 teaspoonful onion
3 tablespoonful butter, fat, or oil
2 cupful water
1 pint small oysters, drained
2 eggs
1 cupful sifted, dried bread crumbs
1-2 teaspoonful pepper
3-4 teaspoonful salt
Combine the finely chopped cabbage,
celery, and onion. Melt the fat in a fry-
ing pan and add the chopped vegetables.
Cook gently, stirring occasionally, until
the vegetables are well coated with the
fat, then add the water, cover the frying
pan, and continue cooking until the veg-
etables are tender. Meanwhile, drain the
small oysters and add to the vegetable
mixture. Add the eggs, the salt, and the
pepper. Blend thoroughly and arrange in a greased baking-
dish, or in individual ramekins, with
one-fourth cupful of sifted crumbs on
top. Bake at 400° F. for fifteen minutes.

CODFISH MOULD

4 cupfuls diced, uncooked potatoes
2 cupfuls shredded salt codfish
2 eggs
1-2 pound thinly sliced salt pork
1-2 cupfuls diced celery
1-2 cupfuls hot water
7 tablespoonful butter, fat, or oil
1-2 teaspoonful pepper
1 cupful finely-diced cooked beef
3 tablespoonfuls flour
12 teaspoonful salt
2 hard-cooked eggs
Wash the shredded, salt codfish and
drain. Combine with the diced, un-
cooked potatoes and the celery, cover
with boiling water, and cook until the
potatoes are tender. Drain and press
through a potato-ricer. Add three table-
spoonfuls of the fat, the pepper, and two
eggs well beaten. Beat this mixture
creamy. Then add the finely-diced
cooked beef, let cool slightly, and
pack into a greased baking mold or
baking-dish. Cover with the thin slices
of salt pork and bake at 400° F. for
fifteen minutes, basting occasionally. Mean-
while, prepare an egg sauce as follows:
Melt five tablespoonfuls of butter; add
the flour gradually while stirring con-
stantly. When bubbling, add the hot
water, still stirring, together with the
salt. When smooth and creamy, add
the hard-cooked eggs chopped fine, and
serve over the fish mold.

OLAM PIE

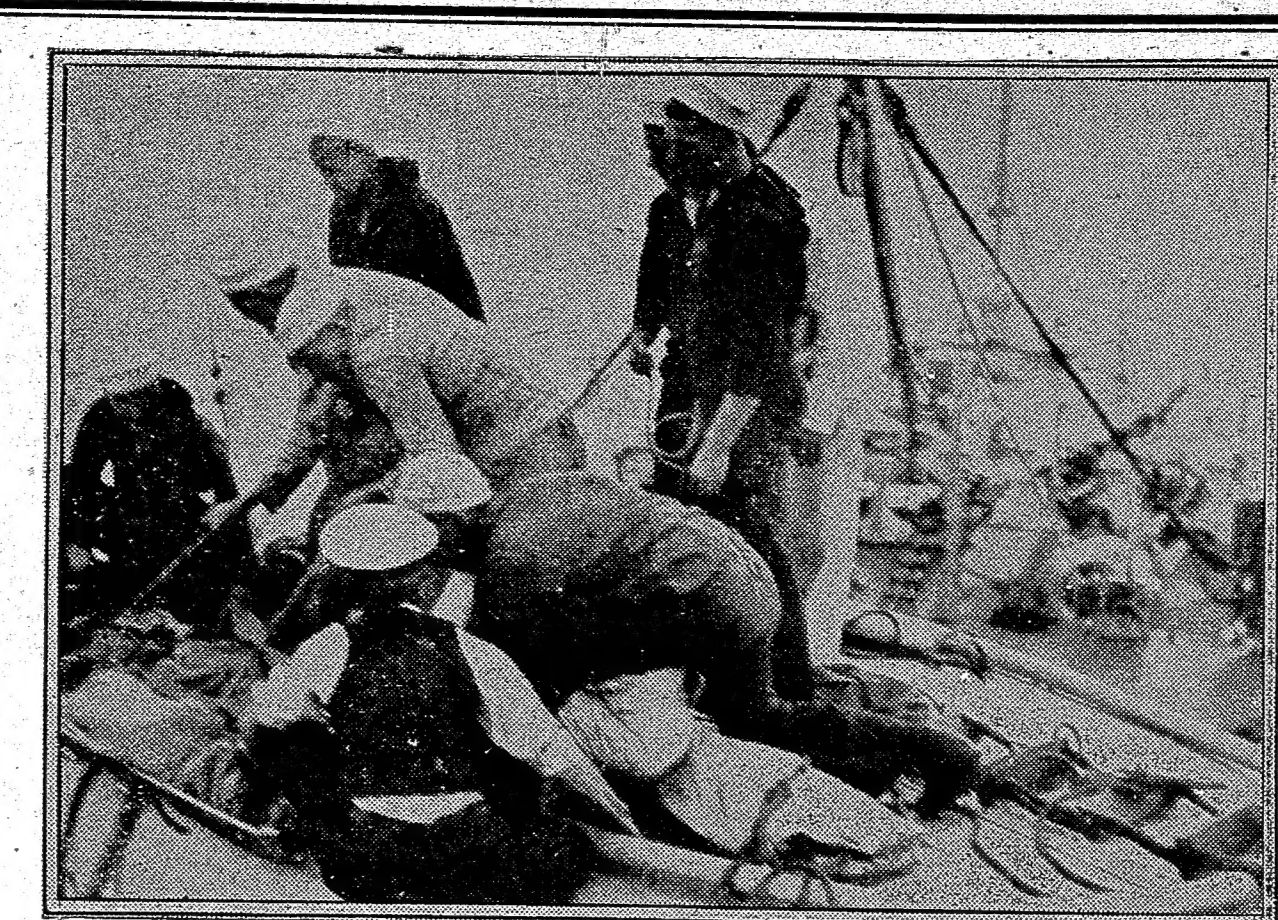
1-4 pound salt pork
1 small onion
2 tablespoonfuls chopped parsley
1-2 teaspoonful pepper
1-2 teaspoonful celery salt
3 small potatoes
20 small hard-boiled eggs in juice
2 tablespoonfuls butter, fat, or oil
1 cupful cream
1 teaspoonful salt
3 tablespoonfuls flour
Dice the salt pork fine and let it fry
slowly in a frying-pan. Then add the
onion minced fine and cook until the
meat is golden brown color. Strain the
fat and add to the onion juice add
enough water to make three cups of
liquid. Add this liquid to the onion to-
gether with the potatoes diced. Cook
about twenty minutes or until the po-
tatoes are tender. Then add the hard-
boiled eggs, the salt, the pepper, and the
parsley. Blend the flour with two table-
spoonfuls of the onion juice, and add
one-half cupful of shortening, one-half
cupful of cream, and one-half cupful of
water. Mix thoroughly and add to the
potatoes. Then gradually add the hot
water, still stirring, together with the
salt. When smooth and creamy, add
the hard-boiled eggs chopped fine, and
serve over the fish mold.

NEW CODFISH DINNER

5 parsnips
1 pint salt codfish flakes
2 slices of salt pork
1 teaspoonful salt
10 potatoes
1-2 cupful cream or milk
1-2 teaspoonful salt
1-2 teaspoonful paprika
Scrape the parsnips, cut in thick slices,
and boil twenty minutes. Then add the
potatoes pared and quartered length-
wise, together with more water if need-
ed. Cook until tender, then drain.
Meanwhile, freshen the salt codfish by
covering it with cold water, bringing
to a boil, draining, covering again with
cold water, bringing to a boil, and drain-
ing. Then add the cream, the salt, the
parsnips, heat well, and mix lightly with
vegetables. Cover and let stand over a
low heat to absorb the cream. Try out
the fat from the salt pork, and add to
the mixture. Garnish with pickled corn-
ishers.

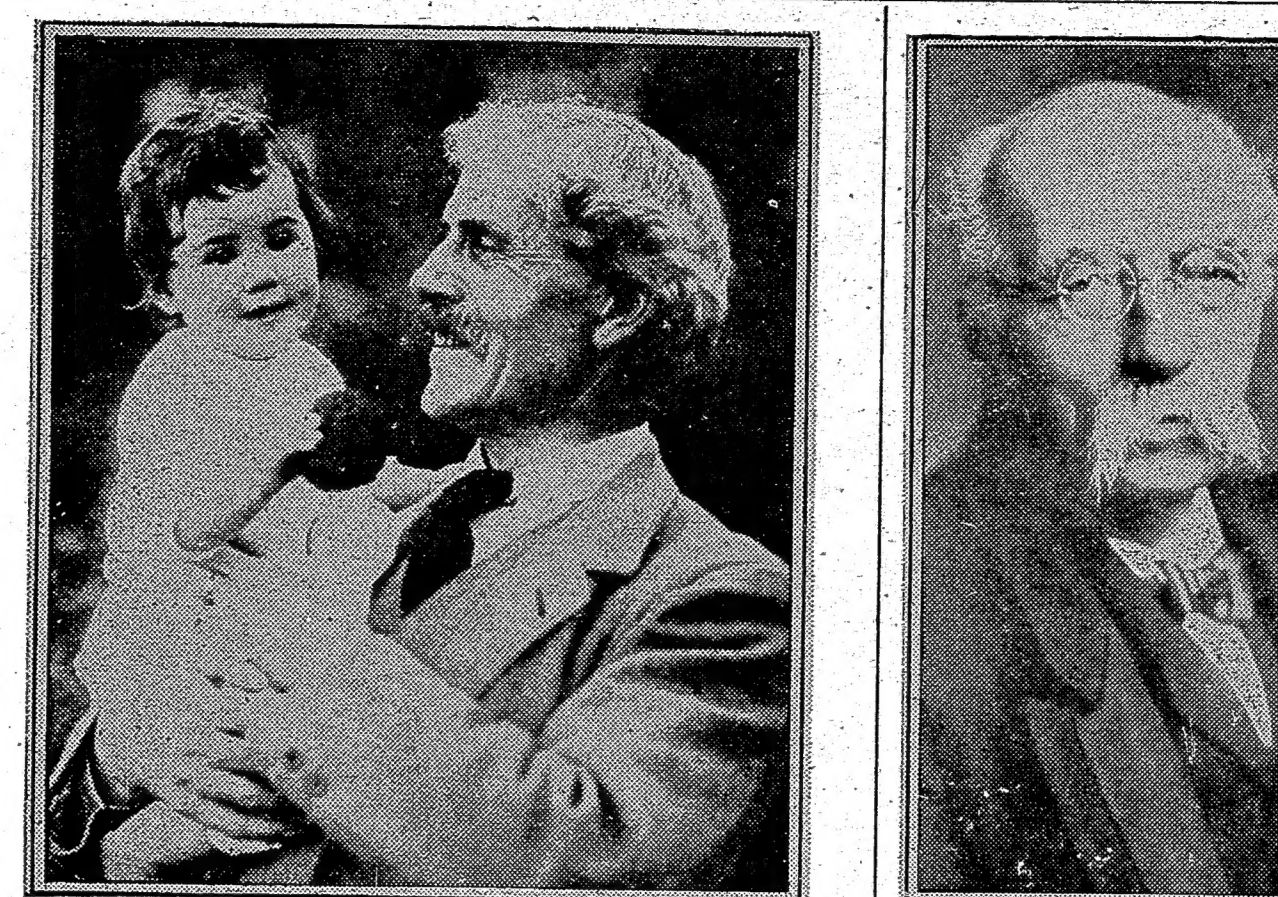
For Polishing Piano and Talking Machine—My black ebony piano and my

cabinet talking-machine had a sneaky,
blue appearance. A new arrival from
Germany, a furniture polisher, called
and offered to clean them both. First,
he asked for a pint of hot water, and
then he measured two tablespoonfuls
of furniture polish—any good polish will
do—and stirred up well, then dashed
the articles before him. He took the
piece of old flannel and soaked it in
the liquid. Then he squeezed it out par-
tially and wiped down all one side of the
talking-machine, and immediately pol-
ished with a dry cloth. He did each
side separately, then the top, and after-
ward the piano in the same way. I can-
not say the furniture looked as if
from the factory and at so little
cost in materials or time.
A New Flavor for Beefsteak—Beef-
steak may be cooked with sliced green
peppers instead of onions or mushrooms
for a change. The pungent flavor of
green peppers seems to transform an
ordinary steak into an entirely different
dish.



The Explosion on the U. S. S. Trenton.

Members of the crew are shown lowering one of the victims to the deck from the top of the turret, in an emergency
wire stretcher. There was a little emergency escape through the top of the turret, but in the near-panic that followed the
explosion, none of the gun crew thought of this to escape the flames.



Ramsey MacDonald as a Grand-Dad.

Prime Minister Ramsey MacDonald spent a quiet week-end celebrating his
birthday with his family at Chequers before starting on his strenuous election cam-
paign. The premier is shown with his little granddaughter Jean Margaret, the
daughter of Alastair.



The Perfectly Formed Woman Found at Last.

Marion Knight, one-time artist's model, and who was chosen by Director Ho-
bart Henley from more than a hundred studio contestants to pose as a living statu-
e in a Metro-Goldwyn production.

Telephone to Teach

Better Enunciation

Men who are trying to improve tele-
phone service believe that the tele-
phone will teach its users to speak
clearly—not with a conversation,
but in business hours of time. And, cer-
tainly, business would be expedited
by very animals of the back country are
less sophisticated—the horses and cat-
tles look up from their pasture to gaze
with frank interest at each passerby.
Then, coming from time to time, a
farmer's heavy wagon rolling on upon
the hills.

Esposito Grass Used

for Many Purposes

The route to Gafsa is constantly
traversed by trains of camels and cam-
els. This grass is very plentiful in the
central uplands of Tunisia, but as a
depot is sometimes a six days' jour-
ney and 60 camels are the price of a
load, there is not much of a for-
tune in it for the collectors, remarks
the Christian Science Monitor.
At the depot it is pressed into
bales with primitive presses and then
exported. Esposito is of very tough
texture and great flexibility, and for
centuries it has been used for making
bags, sandals, mats and baskets. In
the Spanish navy cables made of es-
posito are used.
Gafsa is an Arab town with no Eu-
ropean buildings except the barracks.
Two Arab houses, at a little distance
apart, constitute the only hotel. The
oasis here is especially beautiful, par-
ticularly the apricot trees which are
of immense size and apparent age.
Laden with very small fruit, Arabs
never prune their trees; when the fruit
becomes too woody to eat, down comes
the tree.

Main Road Lacking in

Allurement of Byways

Even before the automobiles took
over the main roads it was better to
walk in the byways. Along the lesser
roads people are not too hurried for a
friendly greeting as they pass, and the
very animals of the back country are
less sophisticated—the horses and cat-
tles look up from their pasture to gaze
with frank interest at each passerby.
Then, coming from time to time, a
farmer's heavy wagon rolling on upon
the hills.

"Iberian"

The Iberian peninsula was so named
from the ancient inhabitants, who
were known as the Iberians. According
to some authorities the word merely
means "inhabitants." The name seems
to have been applied by the
ancient Greek navigators to the
peoples on the eastern coast of Spain,
probably originally those who dwelt
by the River Iberus, the modern Ebro.
Iberian thus means sometimes the popu-
lation of the peninsula in general
and sometimes the peoples of some
definite-race who formed one element
in the population.

Our Country

We inhabit a country which has been
signified in the great history of free-
dom. We live under forms of govern-
ment more favorable to its diffu-
sion than any other the world has known.
A succession of incidents of rare occur-
rence and almost mysterious connec-
tion has marked our American history
as a great theater of political reform. Many
circumstances stand recorded in our
annals connected with the assertion
of human rights which, were not
familiar with them, would even ap-
pear to be marvelous. Edward Everett.

Statement of the Condition

OF THE

South Paris Savings Bank,

SOUTH PARIS,

October 11, 1924.

J. HASTINGS BEAN, President.
ALBERT W. WALKER, Vice-President.
GEORGE H. ATWOOD, Treasurer.

TRUSTEES—J. Hastings Bean, Albert W.
Walker, Harry D. Cole, Charles R. Hornum,
Frank L. Gaudin, Nelson G. Elder, Robert W.
Wheeler, George M. Atwood, Morton V. Be-
ster.

Organized March 6, 1873.

ASSETS.

Funds, Notes and other obligations.	
Public Funds:	
United States Government.	\$ 30,779 24
Out of Maine.	30,779 24
Steam Railroads:	
In Maine.	39,010 00
Out of Maine.	39,010 00
Other Public Utilities:	
In Maine.	101,000 00
Out of Maine.	101,000 00
Corporations other than Utilities:	
In Maine.	303,327 20
Out of Maine.	303,327 20
Stocks:	
Bank Stock.	25,200 00
Other Stock.	45,000 00
Loans:	
On Mortgages of Real Estate.	94,083 47
On Collaterals.	4,500 00
On Real Estate.	17,000 00
To Other Corporations.	5,000 00
Cash on deposit.	7,252 46
Cash on hand.	10,232 54
	\$750,005 70

LIABILITIES.

Deposits.	\$729,528 98
Reserve fund.	25,211 00
Undivided profits.	\$750,005 70
	\$750,005 70

FRED F. LAWRENCE,
Bank Commissioner.

STATE OF MAINE.

To all persons interested in either of the estates
hereinafter named:
As a Probate Court held at Paris, Me. in and for
the County of Oxford, on the third Tuesday
of October, in the year of our Lord one thou-
sand nine hundred and twenty-four.
The following matters having been presented for
the action of this court, to-wit: For the estate
of the late William F. Fogg, deceased, it is
hereby ordered:
That notice thereof be given to all persons
interested, by causing a copy of this order to be
published three weeks successively in the Ox-
ford Democrat, a newspaper published at South
Paris, in said County, that they may appear at a
Probate Court to be held at Paris, on the third
Tuesday of November, A. D. 1924, at 9 o'clock
of the clock of the forenoon, and be heard thereon
if they see cause.

Mary F. Fogg, late of Fryeburg, deceased;
petitioner for probate thereof and the appoint-
ment of an administrator de bonis non of the estate
of said deceased, presented by said William F.
Fogg.

Charles C. Howe, late of Paris, deceased; will
and petition for probate thereof and the appoint-
ment of an administrator de bonis non of the estate
of said deceased, presented by said Charles C. Howe.
King and Albert L. King, the executors therein
named.

Charles C. Howe, late of Paris, deceased; peti-
tioner for probate thereof and the appoint-
ment of an administrator de bonis non of the estate
of said deceased, presented by said Charles C. Howe.
King and Albert L. King, the executors therein
named.

Archibald Fogg, Evelyn Fogg, Lawrence
Fogg and Wilson Fogg, minors; children of
George H. Fogg, late of Paris, deceased; petition
for probate thereof and the appointment of an
administrator de bonis non of the estate of said
deceased, presented by said George H. Fogg, late
of Paris, deceased.

Harold Rockwell Arnold, minor child of
William C. Arnold, late of Fryeburg, deceased;
petition for probate thereof and the appoint-
ment of an administrator de bonis non of the estate
of said deceased, presented by said Harold R.
Alexander.

Albert H. Whitman, late of Oxford, de-
ceased; petition for probate thereof and the ap-
pointment of an administrator de bonis non of the
estate of said deceased, presented by said Albert
H. Whitman, late of Oxford, deceased.

Edwidge Stone, late of Fryeburg, de-
ceased; petition for probate thereof and the ap-
pointment of an administrator de bonis non of the
estate of said deceased, presented by said Edwidge
Stone, late of Fryeburg, deceased.

Frederick W. Cushman, late of Fryeburg,
deceased; petition for probate thereof and the ap-
pointment of an administrator de bonis non of the
estate of said deceased, presented by said Fred-
erick W. Cushman, late of Fryeburg, deceased.

Edith L. Cushman, late of Fryeburg, de-
ceased; petition for probate thereof and the ap-
pointment of an administrator de bonis non of the
estate of said deceased, presented by said Edith
L. Cushman, late of Fryeburg, deceased.

Sarah J. Witham, late of Norway, de-
ceased; petition for probate thereof and the ap-
pointment of an administrator de bonis non of the
estate of said deceased, presented by said Sarah
J. Witham, late of Norway, deceased.

William A. Arliss, late of Paris, de-
ceased; petition for probate thereof and the ap-
pointment of an administrator de bonis non of the
estate of said deceased, presented by said Wil-
liam A. Arliss, late of Paris, deceased.

NOTICE.
The subscriber hereby gives notice that he
has been duly appointed administrator of the
estate of the late William F. Fogg, deceased, of
the County of Oxford, Maine, and that he has
taken and filed the oath of office.

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School Shoes!

The time is near when such footwear is needed for the boys and girls
to wear to school.

We feel as though our shoes have always proved satisfactory for hard
wear and long service and this year we have followed our buying principle.
BETTER SHOES FOR LESS MONEY.

Our line of School Shoes has been carefully selected.

Space will not allow us to mention each line separately, but we will
say, that we believe that we have the best line of Shoes we have ever had.

For Bargains in Shoes We Have the Best

Visit Our Bargain Basement

Our terms are cash—We sell for less.

E. N. SWETT SHOE CO.,

Norway, Maine. Phone 38-2

H. W. HODGDON

Portland 4329 or 8278 R

C. L. PARSONS

South Paris Tel. Co.

Norway, South Paris

AND

Portland Express

DAILY SERVICE

Leaving Portland 1:00 P. M. Leaving South Paris 7:30 A. M.

Yes, We Can Supply

EVERYTHING

in the Stone Line and do it quickly,
too! Our excellent Mail Order Ser-
vice is at your disposal. Watches
of every description. We specialize
in Diamonds and Watches. The
largest stock and the best assortment.

Moore's Fountain Pens won't leak.
Always ready to write. Sold by

HILLS JEWELRY STORE

B. L. HUTCHINS, Prop.

JEWELER

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REO Cars and Trucks

Parts and Service

STONYBROOK GARAGE

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SOUTH PARIS, MAINE

Telephone 522-12

Cut Flowers, Plants in bloom,

BULBS, to grow inside

E. P. CROCKETT, Florist,

Porter Street, South Paris.

Tel. 89-3.